

To Share

Hummus ⑤ sicilian olives, crispy chickpeas, feta, sundried tomato pesto, grilled naan 17^{.50}

Forno Roasted Crab Dip 🍷 ⑥ crab, spinach, artichoke, tortilla chips 19^{.50}

Har Gow 1/2 dozen shrimp dumplings with hot mustard & chili sauce (contains pork) 19

Dungeness Crab Cakes 🍷 panko breaded, remoulade sauce 25

Wood Fire Margherita Pizza ⑤ Italian 00 flour, Fior di Latte, basil 22^{.50}

Wood Fire Diavolo Pizza Italian 00 flour, mozzarella, tomato sauce, capicola, pepperoni, hot honey, parsley 26

⑥ sub gluten-free crust 4

From the Wok

Wok Tossed Mussels 🍷 ⑥ 1 lb of mussels with Thai curry sauce 27

Signature Wok Squid ⑥ ginger, chili, onions, chili-Caesar sauce 19^{.50}

Wok Tossed Clams 🍷 1 lb clams, hoisin, garlic, chili, red peppers 27

Wok Prawns & Spicy Green Beans garlic, chili, ginger 23

Sushi & Raw Bar

The Sandbar Tower 🍷 1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 Dungeness crab, lobster 169

The Sandbarge 🍷 four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 Dungeness crab 95

Tuna Niçoise Tataki 🍷 ⑥ jammy egg, petite olives, classic vinaigrette 25

Fresh Oysters 🍷 ⑥ ask server for details market price

Jumbo Prawn Cocktail 🍷 ⑥ 1/2 dozen chilled prawns 24

Ahi Tuna Stack 🍷 avocado, mango, wonton chips 22^{.50}

California Roll Dungeness crab, avocado, cucumber, tobiko 18

Spicy Tuna Roll chopped albacore tuna, spicy sauce, mayonnaise 14

Sashimi thinly sliced fresh fish

Beni Sake, wild sockeye salmon (5 pieces) 20

Hamachi, yellowtail (5 pieces) 22

Sashimi Duo, wild sockeye, albacore tuna (6 pieces) 22

Trio, wild sockeye, albacore tuna, yellowtail (6 pieces) 22

Soup & Salad

Classic Clam Chowder house-made, New England-Style 14^{.50}

Caesar Salad crispy capers, house-cut parmesan croutons 16

Burrata Caprese Salad   gem tomatoes, basil vinaigrette, Italian burrata, balsamic reduction 22^{.50}

Market Green Salad   Tuscan mixed greens, cucumber, red onion, citrus vinaigrette 13^{.50}

The Wood Fire Grill & Classics

Alderwood Grilled Sablefish  miso soy marinated black cod, coconut jasmine rice, market vegetables 47

Signature Cedar Plank Salmon   prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 37^{.50}

Garlic Jumbo Prawns  coconut jasmine rice, market vegetables, lemon butter sauce 33

Sesame Crusted Albacore Tuna   soy mustard vinaigrette, cucumber salsa, wasabi aioli, market vegetables, coconut jasmine rice 35

Wood Grilled Peri-Peri Chicken  herb roasted potatoes, seasonal vegetables, grilled lemon 35

10 oz Prime New York Striploin  grilled over alderwood to perfection, fries, market vegetables 59 + red wine demi-glace 3^{.50}

Bowls & Pasta

Seafood Hot Pot   fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry 35

Mussels & Frites  1 lb mussels, white wine, garlic, parsley, fries, garlic aioli 32

Linguine Vongole  fresh Manila clams, white wine, chili flakes, cherry tomatoes, 29
 gluten free pasta available on request

Pappardelle Frutti di Mare fresh fish, clams, mussels, prawns, scallop, Roma tomato sauce 40

Poke Bowl  edamame, wasabi aioli, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons, with ahi tuna 27,  with tofu 24

From the Live Tanks

Fresh Dungeness Crab  
whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster 
whole or half lobster available steamed or grilled market price

For The Table

Warm Baguette  2 / 3^{.50}

Truffle Parmesan Fries  
roasted garlic aioli 13^{.50}

Roasted Mushrooms  
truffle oil, garlic, grana padano 11

Charred Broccolini  
chili flakes, lemon, parmesan 12^{.50}

Roasted Potatoes  
forno roasted, parmesan, garlic, fresh herbs 9

Spicy Green Beans 
garlic, chili, ginger 12^{.50}

Jumbo Prawns 
white wine, garlic, butter 15

Lobster Tail  
citrus butter sauce 25

SUNDAY NIGHT SEAFOOD BOIL

Seafood boil for two 109

Full pound of Mussels & Clams, jumbo prawns, two lobster tails, Old Bay broth, andouille sausage, potatoes, local corn on the cob